

# Chesapeake Bay Crab Torte

complemented by  
*Athena White Wine*

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MANSION

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## Ingredients:

1.5 lb cream cheese- softened to room temperature  
.5 to 1 c bread crumbs  
4 eggs  
1.5c half and half  
2 tbsp Old Bay Seasoning  
.5 tsp Dill Weed  
.5 tbsp salt  
1 tbsp pepper  
1 lb lump Chesapeake Bay crab meat

## Directions:

Preheat Oven to 350 degrees.

In a large bowl, mix cream cheese with egg and half & half. Blend in the dry spices.

Spray a cheese cake spring form pan with cooking oil and shake bread crumbs around the bottom and sides generously until coated. Gently fold the crab meat into the cream cheese mix. Add more Old Bay to taste. Pour into cheese cake pan then bake at 350 degrees for one hour. Turn oven off and let the torte sit in the oven for an additional hour. Place in the refrigerator until ready to serve.



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